1884

~~PRESERVING~~
~~Panification.~~ 8

426-26

RECORDED

A.D. 1884, 27*th* MAY. N° 8253.

Improvements in Flour for Making Bread and Pastry.

PROVISIONAL SPECIFICATION.

I HENRY ALLGOOD of 47, Wormgate Boston in the County of Lincoln Corn Factor do hereby declare the nature of my Invention for IMPROVEMENTS IN FLOUR FOR MAKING BREAD AND PASTRY to be as follows :—

The admixture with common flour of the salt known as sulphate of magnesia in the form of a powder the same to be mixed in the proportion of one ounce of the salt to one stone of flour.

Dated this 26th day of May 1884.

HENRY ALLGOOD.

26

COMPLETE SPECIFICATION.

I HENRY ALLGOOD of 47 Wormgate Boston in the County of Lincoln Corn Factor do hereby declare the nature of my Invention for IMPROVEMENTS IN FLOUR FOR MAKING BREAD AND PASTRY and in what manner the same is to be performed to be particularly described and ascertained in and by the following statement:—

Take of the salt known as sulphate of magnesia in the proportion of one ounce of the salt to each stone of the flour to be used and reduce the same to a fine powder. Mix the salt with the flour while both the salt and the flour are in a dry state. Proceed with the manufacture of the bread or pastry as with ordinary flour.

Having now particularly described and ascertained the nature of my said Invention and in what manner the same is to be performed I declare that what I claim is

Flour for making bread and pastry prepared by mixing sulphate of magnesia with flour as hereinbefore described.

Dated this 28th day of July 1884.

HENRY ALLGOOD.

Witness,
HENRY SNAITH,
10, New Street, Boston,
Solicitor.

LONDON: Printed by EYRE AND SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty.
For Her Majesty's Stationery Office.

1884.